AMENDMENTS TO THE CLAIMS

Please amend the claims by replacing the original claims with the following listing of claims.

LISTING OF THE CLAIMS:

Claims 1-5 (Canceled).

- 6. (Previously presented) A food according to claim 22 comprising an admixture of konjac glucomannan and animal based protein concentrate in a varying ratio by volume which admixture has been heated to above 100 degrees Celsius.
 - 7. (Cancelled)
- 8. (Original) A food as in claim 6 wherein said animal based protein concentrate is selected from the group consisting of fish protein concentrate, eggs, pork rinds, pork, beef, chicken, and turkey.
 - 9. (Previously presented) A dough according to claim 22 comprising:
- -konjac glucomannan and
- animal based protein concentrate, wherein gas bubbles have been introduced into said dough using mechanical and/or chemical methods.
- 10. (Original) A dough as in claim 9 wherein said mechanical methods comprise pressurization of said dough.
- 11. (Previously presented) A dough as in claim 9 wherein said mechanical methods comprise high speed whipping of said dough.

- 12. (Previously presented) A dough as in claim 9 wherein said chemical methods comprise balling soda and/or baking powder.
- 13. (Previously presented) An imitation seafood according to claim 22 comprising:
- -konjac glucomannan;
- animal based protein concentrate;
- predetermined seafood flavoring; and,
- binding agents.
- 14. (Original) An imitation seafood as in claim 13 wherein said predetermined seafood flavoring is selected from the group consisting of crab, lobster, scallops, and shrimp.
- 15. (Previously presented) An imitation seafood as in claim 13 wherein said one or more binding agents are selected from the group consisting of edible glues.
- 16. (Original) An imitation seafood as in claim 13 wherein said seafood is in sheet form.
- 17. (Original) An imitation seafood as in claim 16 wherein said seafood in sheet form father comprises a layer of konjac and a layer of animal based protein concentrate.
 - 18-20. (Canceled)
- 21. (Withdrawn) A method for losing weight comprising ingesting a food according to claim 22.
 - 22. (Previously presented) A food product which is selected from

- a) a food comprising an admixture of konjac glucomannan and animal based protein concentrate in a ratio by volume which provides a predetermined texture, which admixture has been heated to above 100 degrees Celsius;
 - b) a dough comprising
 - konjac glucomannan and
 - animal based protein concentrate,

wherein gas bubbles have been introduced into said dough using mechanical and/or chemical methods; and

- c) an imitation seafood comprising
- konjac glucomannan.
- 23. (Previously presented) A food product according to claim 22 further comprising insoluble fiber.
- 24. (Previously presented) A food product according to claim 23 further comprising insoluble fiber.
- 25. (Previously presented) A food product as in claim 22 wherein said animal based protein concentrate is eggs.
- 26. (Previously presented) A food product comprising konjac glucomannan and insoluble fiber, which food product contains essentially no animal based protein.
- 27. (New) The food of claim 6, wherein the ratio of konjac glucomannan to animal based protein concentrate is from about 10:1 to 5:1.
- 28. (New) The imitation seafood of claim 13, wherein konjac glucomannan is present in a major amount relative to any sugars or starches.

- 29. (New) The imitation seafood of claim 13, wherein said product is a sugar-free product.
- 30. (New) The imitation seafood of claim 29, wherein said product is a starch-free product.